

Historic, archived document

Do not assume content reflects current
scientific knowledge, policies, or practices.

HOMEMAKERS' CHAT

SATURDAY, December 23, 1939

(FOR BROADCAST USE ONLY)

SUBJECT: "HOLIDAY COOKIES." Information from the Bureau of Home Economics, U.S.D.A.

--ooOoo--

Saturday, December twenty-third--the last baking day before Christmas, the zero hour for filling the cookie jar for the holidays, or making those last-minute gifts from the oven.

How to fill the cookie jar in a hurry? What to bake for those last-minute gifts?

Well, here are 4 suggestions. (Just because it's our last chat before Christmas, your Aunt Sammy is going to break down and give you some of her pet recipes.)

Here's the first suggestion for cookie jar or Christmas present; date bars. And here's why. Date bars are easy and quick to make. They're easy to pack because they don't break as crisp cookies or cakes do. They keep well in a tight tin box. They're good for children because they're not too sweet. And they should make a welcome present under any Christmas tree.

The ingredients are: Three-fourths of a pound of pitted dates, or 1 and three-fourths cups of dates.....3 eggs.....1 cup of sugar.....1 cup of sifted flour.....one-half teaspoon of salt.....1 teaspoon of baking powder.....and 1 cup of chopped nuts.

I'll repeat that list of ingredients for date bars just to be sure you didn't miss anything. (Repeat.)

Now to make the date bars, you stone and cut the dates into small pieces. Then beat the eggs. Add the sugar to the eggs, then sift in the dry ingredients together. Add the dates and nuts. Mix well. Bake the mixture in a greased shallow pan. Bake for 30 to 40 minutes in a very moderate oven. A very moderate oven

registers about 300 degrees Fahrenheit. When the mixture is cool in the pan, cut it into bars. Roll each bar in sugar, and store in a tin box.

Other popular and easy-to-make bars are brownies. Almost every cook has a good recipe for chocolate brownies, so I'll just mention these before moving along to suggestions among the drop cookies.

Of course, you know that drop cookies are much quicker to make than rolled and cut cookies. So on a day like this when every minute counts, you'll want recipes for the dropped kind.

Here's one for orange drop cookies. (They're very good and different.) Orange drop cookies call for just 8 simple ingredients: 2 tablespoons of grated orange rind.....4 tablespoons of butter.....1 cup of sugar.....2 eggs.....4 tablespoons of orange juice.....2 cups of sifted flour.....4 teaspoons of baking powder.....and a half teaspoon of salt.

Suppose I just run over those ingredients again. (Repeat.)

To make these orange drop cookies, begin by creaming together the grated orange rind, the butter and the sugar. Then add the well-beaten eggs and the orange juice. Sift in together the flour, the baking powder and the salt. Now just drop the batter by spoonfuls onto a greased baking sheet and bake in a moderately hot oven. (A moderately hot oven registers from 375 to 400 degrees Fahrenheit.) The cookies will need just about 10 minutes in the oven to be just right.

Speaking of quick and delicious cookies reminds me of peanut crisps. Here's a recipe for them. It calls for 6 ingredients: 1 cup of peanuts chopped fine.....1 cup of sugar.....a half cup of sifted flour.....a half teaspoon of salt.....3 egg whites.....and a half teaspoon of almond flavoring.

Shall I repeat those ingredients for peanut crisps? Here they are again. (Repeat.)

To make the crisps, mix the sugar and flour and salt together. Then beat the egg whites stiff. Add the flavor to the egg whites. Fold the egg whites into a mixture of peanuts, sugar, flour and salt. Drop by small spoonfuls well apart on a greased baking sheet. Bake in a very moderate oven for about 15 minutes--or until the crisps are light brown in color.

Around Christmas fresh coconuts are usually for sale cheap in the markets. And of course at Christmas or any other time you can buy dry shredded coconut. You can use either fresh or dry shredded coconut to make easy and delicious macaroons. Here's how. Beat 2 egg whites with a pinch of salt until they stand up stiffly. Then add 1 cup of sugar to the beaten egg whites and mix thoroughly. Now fold in 1 cup of shredded coconut and 2 cups of toasted breakfast-cereal flakes which you have crushed in your hands. Add a drop of two of almond flavor.

This mixture you drop onto oiled paper and bake in a very moderate oven--300 to 325 degrees Fahrenheit--for about 20 minutes. Then the macaroons will be delicate brown and well set. They make a very dainty food gift.

That's all the suggestions for your cookie jar or your last-minute Christmas presents. And your Aunt Sammy wishes you a very merry Monday.

